



MENU



Soup of the Day (V)

Served with freshly baked bread

Ostrich

Pepper-Crusted Ostrich | Buchu Mint Yoghurt | Sweet Potato Crisps

Pork Dumplings

Pickled Cabbage | Carrot | Apple-Fermented Soy
Cabbage & Ginger Dumplings – Vegetarian Option

Baked Camembert (V)

Grape Compote | Toast

Caesar Salad

Crisp Lettuce | Parmesan | Herb Croutons | Poached Egg | Caesar Dressing



Chicken Roulade

Preserved Olive & Herb | Silky Polenta | Seasonal Garden Greens
Spiced Moroccan Jus

Lamb Strudel

Broccoli | Potato Fondant | Carrots | Lamb Jus
Truffled Mushroom Strudel – Vegetarian Option

Beef Fillet

Cauliflower Purée | Onion Pearls | Kapokbos Potatoes Green Beans | Beef Jus
Roasted Eggplant with Basil Pesto – Vegetarian Option

Pork Tenderloin

Roasted Pumpkin | Braised Cabbage | Dauphinoise Potato
Mustard & Garlic



Trio of Cheese

Brûlée Goat's Cheese | Creamy Brie | Local Artisanal Plaaskaas
Cactus Pickle | Seasonal Berry Compote

Rooibos Ice Cream

Rooibos/Redbush
Olive Leaf Smoked Almonds | Fynbos Honey | Ginger Crumb

85

125

95

110

120

180

265

240

185

145

75

